

# Harmony

*The shine of traditional patisserie*





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## Quality, beauty and taste

It's a generally known that consumers prefer good-looking food, and nowhere is this more the case than in the world of traditional patisserie.

With Harmony glaze, you can greatly enhance the visual appeal of your patisserie and protect it at the same time. Not only does Harmony add the shiny 'eat me' appearance to your finished goods, but it keeps the freshness of fruits and pastry.

It also creates a highly desirable mouthfeel, adding considerably to the experience of eating and enjoyment.

It's simple: **Harmony gives a perfect shiny finish to fruit pies, cakes and all sorts of puff pastries.**



*"For me, the best pastries and viennoiseries are those that have a nice shine. I actually think they taste better and have a delicious crunchy feel in the mouth."*

Matthew, consumer, USA

# Live life with Harmony!

## Harmony Classic Concentrated glaze

Harmony Classic is a concentrated hot use glaze that you can dilute according to your needs. Providing excellent eye-appeal, it offers a good clean-cut and excellent stability over time.

### Tips

Depending on your products, you can play with the dilution rate: a 30% dilution will work perfectly on Danishes or cakes. It will result a thicker layer. A 60% dilution will ideally fit on your fruit pies. The fluidity of the glaze will entirely cover your fruits providing a better protection.



## Harmony Ready Ready-to-use glaze for spray machines

Harmony Ready is the best solution when you need to efficiently glaze entire trays of products. It is specifically designed for spray machines.

## Harmony Sublimo The first cold setting glaze

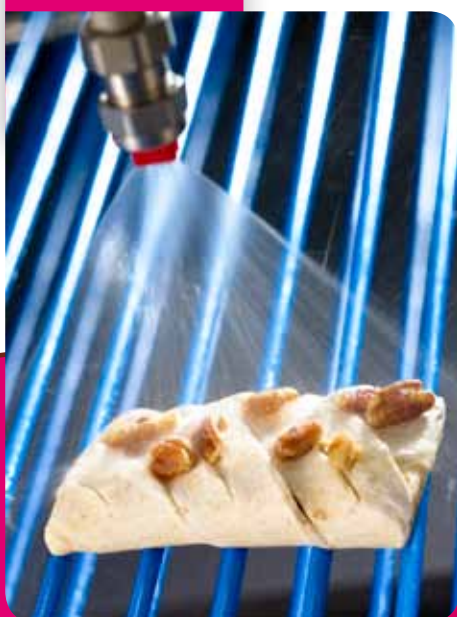
Harmony Sublimo is the first ready-to-use cold setting glaze as you do not need to warm it up. It is the most convenient solution for traditional patisserie and provides perfect clean cut.

### Tips

Create your good looking fruit dessert quickly: add some Harmony Sublimo to a bowl of fresh fruit. Add the mixture on your pies and see the result.



New



## Harmony Pre-Bake The glaze applied before baking

Harmony Pre-Bake is the solution you need when you're preparing frozen viennoiseries that will be baked at a later date.



### Tips

We can create a solution for your hot or cold use applications that just fits for your equipment.

# Harmony overview

## Harmony Classic

A concentrated glaze to be diluted (30-60% water).  
Flavours: Neutre, Briant (apricot), Rubi (strawberry)  
Usage and application: - To be applied at 80-90°C  
- Brush application

Pails: 5kg / 14kg  
Shelf life: 12 months unopened



## Harmony Ready

A ready-to use glaze for spray machine.  
Flavours: Neutre, Briant (apricot), Rubi (strawberry)  
Usage and application: - To be applied at 80-90°C  
Bag in Box: 12kg  
Shelf life: 12 months unopened



## Harmony Sublimo

The ready-to use cold setting glaze.  
Flavours: Neutre, Briant (apricot), Rubi (strawberry)  
Usage and application: - Brush application at room T° 20-25°C  
Gable Top 1,2kg  
Bag in Box: 12kg  
Shelf life: 9 months unopened



## Harmony Pre-bake New

This pre-bake glaze is applied to pastries before they are baked.  
Flavours: Neutre  
Usage and application: - Spray machine  
Bag in Box: 12kg



### Good to know

Tailor-made glazes can be created and adapted to your specific requirements. Contact us for your customised solution.

If you'd like to know more, please contact: [info@puratos.com](mailto:info@puratos.com)

[www.puratos.com/harmony](http://www.puratos.com/harmony)

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